

I DOLCI

PIZZA NUTELLA

Hazelnut-chocolate cream and fresh banana

10       

PIZZA DOLCE

Fresh strawberry, shredded coconut

10   

TIRABIGNÈ

Mascarpone cream filled puffs, espresso sauce, cocoa

10  

CARPACCIO

Fresh pears carpaccio, chocolate crème brulee

10  

PANNA

Pumpkin panna cotta: zucchini blossom sauce

10 

PANZEROTTI

Crispy hot ravioli filled with apples, vanilla-cinnamon sauce

10  

FRAGOLE & CO

Basket of fresh berries, whipped cream, chocolate sauce

10   

'NCONO

Selection of Gelato and Sorbet









7  

welcome
to Hostaria del Piccolo

WE PROPOSE A MODERN APPROACH TO DINING, BY CREATING
DISHES MODERATE IN PORTION SIZE, WHICH WE FEEL ENHANCES
THE DINING EXPERIENCE, BY ALLOWING YOU MORE
VARIETY IN TASTE, WHILE EATING HEALTHIER.



LE PIZZE

all pizza are handmade, egg free, unless specified



MARGHERITA	Tomato sauce, mozzarella di bufala and basil.	12	
MODERNA	Tomato sauce, mozzarella, arugula, roasted tomatoes and shaved Parmesan cheese	14	
ACCIUGHE	Tomato sauce, mozzarella, anchovies, capers, oregano	13	
QUATTRO PER	Tomato sauce, mozzarella, ham, mushrooms and artichokes	15	
MEZZANOTA	Tomato sauce, mozzarella, ham, roasted potato, onion and egg	14	
FERROTRE	Tomato sauce, mozzarella, ricotta and spinach	12	
JAMON	Tomato sauce, mozzarella, Robiola and Prosciutto	17	
SALSICCIA	Tomato sauce, smoked mozzarella, sausage, bell peppers and Castelvetrano olives	14	
ONDECIME	Tomato sauce, mozzarella, mushrooms and shrimp	18	
TONNO	Mozzarella, pizzaiola cruda, Ahi tuna and caramelized cipollini	18	
PARMIGIANA	Tomato sauce, provolone, breaded eggplant, basil and Parmesan	13	
SALVAGENTE	Tomato sauce, mozzarella, roasted chicken, avocado and arrugula	15	
PIÑA	Tomato sauce, provolone, ham and pineapple	14	
ALÉ MAGNA	Tomato sauce, mozzarella, fries, Italian wurstel	14	
BELLASOIA	Tomato sauce, soy cheese, mix mushrooms, caramelized onions	15	      

CARNE E PESCE


POLLO RIPIENO

Pan roasted chicken breast stuffed
with ricotta and spinach
18  

TAGLIATA

Grilled and sliced lamb loin:
arugula, Parmesan, vincotto
23  

MILANESE ORECCHIA DI ELEFANTE

Breaded and sauté veal chop
24 

PESCE

Today's fish: preparation changes daily
21

Side of seasonal vegetables

4    

LE PASTE

SPAGHETTI

Lenticchie, roasted cherry tomatoes, arrugula, parmesan, olive oil

16  

TAGLIATELLE

Slow braised ground beef ragu', parmesan

17 

PAPPARDELLE

Roasted tomato sauce, eggplant, mozzarella, basil

16  

GARGANELLI

Porcini sauce, truffle oil, Parmesan cream

17 

AGNOLOTTO

Ravioli filled with ricotta and speck: sauté mushrooms

17 

RIGATONI

Italian sausage, tomato-cream, peas, mushrooms, parmesan

18 

GNOCCHI

potato pillows, fresh tomato sauce, basil, parmesan shavings

16  

NERI

Squid-ink tagliolini, shrimp, clams, vegetables medley

18 

LASAGNA

Pasta layers, chicken ragu', béchamel, Fontina

17 

LE PIZZE BIANCHE

without sauce

NORVEGESE

Mozzarella, mascarpone, smoked salmon, red onions, capers and parsley

16

FORMAGGI

Mozzarella, smoked mozzarella, ricotta, goat cheese, Gorgonzola

15 

VALTELL

Mozzarella, Robiola, Bresaola and celery

17

ASPARAGI

Mozzarella, asparagus, egg, Parmesan shavings and truffle salt

16 

CAPRINO

Mozzarella, goat cheese, Taggia olives and grapes

14 

TREVISO

Mozzarella, radicchio trevisano, lard and Fontina fondue

16

CENTURION

Mozzarella, provolone, porchetta and artichoke hearts

15

MILANUM

Mozzarella, Gorgonzola, gunaciale, radicchio and porcini

15

ROMANESCO

Mozzarella, sausage, roasted garlic, romanesco and pepeoncino

14

ZUCCA

Mozzarella, roasted butternut squash gorgonzola and sage

14 

MEDITERRANEA

Soy mozzarella, artichokes, eggplant, onions, mushrooms and sweet peppers

15    
  

IL CALZONE QUADRATO (available only upon advance ordering)

CALZONE CON UOVO

Mozzarella, ricotta, truffle ham, mushrooms and duck egg






























18

CALZONE SENZA UOVO



















Mozzarella, ricotta, truffle ham and mushrooms

17 

GLI ANTIPASTI

COSTICINE	Baby back ribs, fresh herbs, tuscan beans	13	  
RAVIOLO	Crispy ravioli filled with venetian baccala', bagna cauda	12	
MAIALI	Selection of exclusive italian cold cuts (for two people)	24	 
CALAMARI	Grilled calamari, mild spicy Swiss-chard	13	  
FRITTI	Crunchy fried fresh calamari	11	  
CANTALUPO	Tuscan melon and Bresaola	12	  
ANGUILLA	Crispy sautée salt-water eel, vegetable caponata	11	 
FRICO	Baked Montasio cheese and potatoes	11	   
ORECCHIE	Crispy fried pigs' ears and salsa verde	10	
LINGUA	Thinly slices of veal tongue: tonnata sauce	13	
SALSICCIA	Roasted wild boar sausage: polenta	14	   
RICOTTINA	Seared fresh ricotta, seasonal mushrooms, vincotto	11	  













LE INSALATE

MESCOLATA	Assorted organic greens, roasted tomatoes, sliced almonds	10	    
COLORATA	Leafless salad: shredded peppers, zucchini, kale, carrots, cabbage, celery and onion	10	  
FOGLIA SENZA	White beans, shallots, parsley and heirloom tomato served over pizza crust	12	    
VERDE	Arrugula, spinach, avocado, oven-dried tomatoes, pine-nuts and Parmesan crisp	11	    

LA ZUPPA

LA ZUPPA	Today's soup: preparation changes daily	7	
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LITTLE FOODIES

GARGANELLI pomodoro o bolognese	9	  
GNOCCHI pomodoro o bolognese	9	 
COSTINE e patatine fritte	10	   
PETTO di pollo e patatine fritte	10	  
LASAGNETTA di pollo	9	